

COLD APPETIZERS

SEASONAL OYSTERS (3 PIECES)

BALIK STYLE SALMON WITH RILLETES, KETA CAVIAR

Tarragon Horseradish Cream with Dill Oil

SQUID TARTARE WITH BABY ARTICHOKE

Organic Egg Yolk Confit, Onion Purée and Spiced Quinoa

BEEF CARPACCIO

Vine Ripened Tomato with Persimmon and Raspberry Purée

HAND-CUT 36 MONTHS IBÉRICO HAM WITH FIG

✓ ROAST BEETROOT SALAD

Radish, Zucchini, Carrot, Salsa Verde, Hollandaise, Harissa Dressing

✓ WILD MUSHROOM WITH VEGETABLE SALAD

Parsley Sponge Cake with Couscous and Truffle Vinaigrette, Parmesan Cream

✓ GARDEN GREEN SALAD

with Avocado and Shaved Parmesan Cheese, Aged Balsamic

PREPARED AT YOUR TABLE

STEAK TARTARE

JACKSON'S CLASSIC CAESAR SALAD

CAESAR SALAD WITH SEARED PEPPER PRAWNS

✓ *Dish without meat or seafood*

HOT APPETIZERS

BAKED FRENCH ESCARGOT IN SHELL

GAMBAS AL AJILLO

BAKED RAZOR CLAM AND HOKKAIDO SCALLOPS
with Seaweed and Hollandaise Sauce

✓ SAUTÉED GARLIC MOREL MUSHROOM
Asparagus with Amaretto Sabayon

SOUP

RED MULLET BOUILLABAISSSE
Crispy Garlic Bread with Saffron Rouille

CREAMY ROAST CAULIFLOWER SOUP
with Grilled Scallop

✓ WILD MUSHROOM CAPPUCINO WITH TRUFFLE OIL

LRC ONION SOUP WITH GRUYÈRE CHEESE CROUTON

LOBSTER BISQUE WITH LOBSTER WONTON

SOUP OF THE DAY

✓ *Dish without meat or seafood*

MAIN COURSES

STEAK TARTARE

48 HOURS SLOW-COOKED AUSTRALIAN LAMB SHANK
Baby Artichoke, Asparagus, Braised White Beans with Orange Lamb Jus

KAGOSHIMA SEA BREAM WITH BABY ZUCCHINI
Salsify with Potato Mille-Feuille, Saffron Nage

DUCK BOLOGNAISE
Homemade Pappardelle with Shaved Parmesan Cheese

GRILLED MIXED SEAFOOD
Sea Bass, Salmon, Clams, Prawns and Lobster

LINGUINE CON ASTICE
with Lobster, Tomatoes and Leek

✓ ORECCHIETTE AL PESTO GENOVESE
with New Potatoes, Green Beans and Pesto

✓ SALT-BAKED CELERIAC WITH ONION MARMALADE
Seasonal Vegetables with Roasted Red Bell Sauce

✓ *Dish without meat or seafood*

FROM THE GRILL

U.S. PRIME RIB

ANGUS BEEF SIRLOIN

U.S. BEEF TENDERLOIN

U.S. CHATEAUBRIAND (for two persons)
carved at your table

GRILLED GROUPER
with Seasonal Vegetables

GRILLED IBERICO PORK RACK
with Seasonal Vegetables

CHAR-GRILLED FRENCH SPRING CHICKEN
with Seasonal Vegetables
(Choice of Sauce: Dijon / Black Pepper / Béarnaise)

GRILLED DOVER SOLE OR DOVER SOLE "MEUNIÈRE"
served with Lemon Butter Sauce and Parsley Potatoes

GRILLED FRESH LOBSTER

SIDE ORDERS

Sautéed Garlic Mushrooms

Sautéed Cream Spinach

Baked Potato

French Fries

Asparagus

Garlic Bread

Green Salad with Choice of Dressing

DESSERT

LRC EGGLESS CHOCOLATE CAKE ON CRISPY HAZELNUT
Corn Flake Biscuit and Mixed Berry Compote

APPLE TARTE TATIN WITH VANILLA ICE CREAM

SOUFFLÉ

Choice of Grand Marnier, Chocolate or Vanilla
(Please allow 20 minutes preparation time)

TRADITIONAL SHERRY TRIFLE

CHOCOLATE MOUSSE WITH COFFEE BAVAROIS
Espresso Foam and Coconut Ice Cream

HÄAGEN DAZS ICE CREAM

Choice of Vanilla, Chocolate, Strawberry or Rum & Raisin
Add Your Favourite Liqueur

SEASONAL FRUIT PLATTER

INTERNATIONAL CHEESE PLATTER FROM CHEESE TROLLEY
with Quince Paste, Grapes, Celery, Apricot, Walnuts and Crackers

PREPARED AT YOUR TABLE

CHERRIES JUBILEE

BANANA FLAMBÉ

MANGO FLAMBÉ

CRÊPES SUZETTE (for two persons)
served with Vanilla Ice Cream